

## CHOP AND PUREE RECOMMENDATIONS CHART

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Use the Mini Food Processor to chop raw fruits and vegetables or nuts, and mince parsley, chives, or garlic for easy preparation in your favorite recipes. Purée cooked fruit or vegetables to make baby food, or to use as bases for soups or sauces. You can also make bread crumbs, or grind raw meat. Use the drizzle basin and pour spout to easily make mayonnaise or dressings.

**NOTE:** For best results, larger food items should be cut to approximately 1 inch cubes before processing. This step also allows processing of more food at a single time.

**IMPORTANT:** Do not process coffee beans or hard spices such as nutmeg, which may damage the Mini Food Processor.

SUGGESTED FOOD	PREPARE FOR PROCESSING	AMOUNT	SETTING
<b>RAW FRUITS &amp; VEGETABLES</b>	Cut into 1 inch pieces	<b>Up to 3 cups</b>	<b>Chop or Puree</b>
<b>COOKED FRUITS &amp; VEGETABLES</b>	Cut into 1 inch pieces	<b>Up to 2.5 cups</b>	<b>Puree</b>
<b>LIQUIDS/ EMULSIONS (SUCH AS MAYONNAISE OR SALAD DRESSINGS)</b>	Place dry ingredients, or thicker wet ingredients in work bowl; then, use the drizzle basin to add oils or liquids to the mixture during use.	<b>Up to 1.5 cups</b>	<b>Puree</b>
<b>MEAT</b>	Meat should be raw, and cut into 1 inch pieces for best processing results.	<b>Up to 1/2 pound (227g) at one time.</b>	<b>Chop or Puree</b>
<b>HERBS &amp; SPICES</b>	Add herbs, and spices as they are; no preparation needed.	<b>Up to 3 cups</b>	<b>Chop</b>
<b>BREAD, COOKIES, OR CRACKERS</b>	Break bread, crackers, or cookies into pieces that fit into the bowl before processing.	<b>Up to 3 cups</b>	<b>Chop</b>
<b>NUTS</b>	Add nuts as they are; no preparation needed.	<b>Up to 3 cups</b>	<b>Puree</b>

**TIP:** For better consistency, or to achieve coarsely chopped results, use the Pulse operation.